

DAILY EVENING BULLETIN.

SATURDAY EVENING, NOV. 25, 1882.

ROSSER & McCARTHY,
PUBLISHERS AND PROPRIETORS.



AN agent for the Auditor
Has lately come to town
Who understands that little law
And means to lay it down.
His weapon is a poker hot,
Severity to lend,
And all untaxed whom it concerns
Will get the red-hot end.

MAYOR January is a candidate for re-election. He has performed his duties most acceptably.

RESERVED seats are going off rapidly for the Oates entertainment next week. The prospects are that the audience will be the largest ever assembled in Washington Opera House.

THE recipes for cooking oysters, furnished to the BULLETIN by Mr. John Wheeler and printed elsewhere, are worth preserving. They are the best that have ever been printed.

PERSONALS.

Points About Here and People Elsewhere.

Miss Lulie D. Brenner, who has been visiting her Aunt Mrs. John Boots, of Madisonville, Ohio, for several months, returned home, Thursday, accompanied by her cousin, Miss Lulie Brenner.

Mr. and Mrs. A. B. Greenwood, of this city, are visiting at Cincinnati.

Mrs. E. Barr, we regret to say, is no better to-day.

Mr. and Mrs. John L. Grant will go to Cincinnati to-morrow, the latter for the purpose of having a surgical operation performed upon her eye. They will be absent for several days.

Religious.

DIVINE services at the M. E. Church, Third street, Sunday morning and evening. Evening subject: The things pertaining to Christ's Kingdom. Text, Matt. 7:25.

Thanksgiving services will be held next Thursday morning at the Church on Lawrence creek, and at the Methodist Church in Chester, at night by Rev. F. S. Pollitt.

Rev. J. K. Pace will preach at the Baptist Church to-morrow morning and evening. Morning subject: "What it is to be a Christian;" evening subject: "The quiet work of Christ."

The regular services will be held at the Presbyterian Chapel in the Fifth Ward, to-morrow, by Rev. S. B. Alderson, pastor. Morning subject: "The Crucifixion," continued. Evening subject: "Obedience rather than Sacrifice."

The congregations of the South Methodist churches will hold joint services to-morrow. In the morning at the Presbyterian church and in the evening at the south Methodist church. Rev. M. D. Reynolds will preach on both occasions. All are cordially invited to attend.

The Presbyterian, Methodist, Baptist and Christian churches will unite in a Thanksgiving service at 11 o'clock a. m. Thanksgiving, November 30th, in the M. E. church on Third street. Rev. J. K. Pace, pastor of the Baptist church, will preach the sermon, the other pastors taking part in the service.

Divine services will be held at the church of the Nativity to-morrow at 11 a. m. and 7:15 p. m. by Rev. W. Dudley Powers, rector. Text for morning sermon may be found in Exodus, xii, 12 and 13. Sunday school at 2:30 in the afternoon. Special services will be read on next Thursday, Thanksgiving day, by the pastor.

BACK TAXES.

The Newly Appointed Auditor's Agent Files Information Against the Railroad and Turnpike companies.

A Large Sum Alleged to be due From These Corporations as Back Taxes.

County attorney Jno. L. Whitaker has been appointed and has qualified as Auditor's agent for Mason county. He received his commission from Auditor Fayette Hewitt a few days ago, and has entered upon the discharge of his duties. His appointment was in accordance with chapter 1312 of the acts of the last legislature entitled Revenue laws.

Section two, of the above mentioned chapter, says:

§ 2. That in addition to other duties imposed by law, it shall be his duty, where any person in this commonwealth, has failed to give in his list, or a proper list of his taxable property, to give information of the same to the county court of the county where such list should have been given, and said court shall issue a summons against such person to appear before said court, in ten days after service, and list his property for the year or years he has failed to do so; and if, upon hearing, the court is satisfied of such failure to list and pay taxes, it shall assess and fix the value of same, with interest at ten per cent. per annum and certify same to the auditor, and place it in the hands of the sheriff or collector, who shall collect and account for the same as for other taxes. The court shall also adjudge the costs of the proceeding against the party in default. Provided, that the party may, when notified, list his property, and pay the taxes due, with interest aforesaid, to the agent of the auditor, and save costs.

Acting under the provisions of the above section, Auditor's agent Whittaker Friday filed information against the Kentucky Central Railroad Company, stating that said company had failed to list and pay taxes on their property for the years 1876-77-78 and 79. Said property consists of over eleven miles of road, the value of same being estimated at \$20,000 per mile, summons was issued by the county clerk against said company to appear and list said property for taxation. Like proceedings were instituted against the Maysville and Lexington turnpike company to appear and list 13 1/2 miles of turnpike valued at \$3,500 per mile for the years 1876-77-78-79 80-81 and 82; against the Maysville and Germantown turnpike company to appear and list 12 1/2 miles of turnpike road valued at \$3,500 per mile for the same years; the Maysville and Mt. Sterling turnpike road company 14 miles of road at \$4,000 per mile for the same years; the Helena turnpike road company 5 miles of road for \$5,000 per mile for same years; the Maysville and Orangeburg turnpike road company 12 miles of road at \$3,000 per mile for same years, and the Lewis and Mason turnpike road company 15 miles of road at \$2,500 per mile.

The said agents are also authorized "to investigate the accounts of clerks of the various courts, judges of the quarterly courts, trustees of the jury fund, the assessors, and all other officers; also the dockets of justices of the peace, police judges, judges of city courts of the various counties, towns, and cities of this commonwealth, and ascertain and report to the auditor what sums of money, if any, have been or should have been received by such officers, belonging to the state, and which have not been satisfactorily accounted for and paid over by them as required by law, or what overcharges have been made in any way, by any of said public officers against the commonwealth;" they are also authorized to institute proper legal proceedings, where they find anything wrong in any of the above matters.

HOW TO COOK OYSTERS.

Prepared for the Daily Bulletin by Mr. John Wheeler.

PANNED OYSTERS.

Take a can, drain them and see that no bits of shells adhere to the oysters; put them into a hot pan containing a tablespoonful of butter, half a level tea spoonful of salt and a very little pepper and cook them over a hot fire until they begin to curl, about five minutes; pour them out on toast and serve hot.

STEWED OYSTERS.

Place the oysters with the liquor in a sauce pan, and heat them slowly in it; when just beginning to simmer, lift out the oysters and add a pint of fresh milk, season with salt and pepper and when it boils stir in two tablespoonfuls of butter; stir until thoroughly blended, then put in the oysters and let them remain by the side of the fire until very hot. Serve with Langdon's crackers.

FRIED OYSTERS.

Strain off the liquor, dip them in beaten eggs, then roll in cracker dust; heat a frying pan, put in butter or nice sweet lard, lay in the oysters and fry them until of a nice brown color.

BROILED OYSTERS.

Wipe them dry, sprinkle salt and pepper upon them, and boil them upon a small gridiron. Dredge the oysters with flour if you wish to have them brown. Broil quickly and dish hot putting a tiny piece of bread on each oyster.

'SCALLOPED OYSTERS.

Put a layer of fine bread crumbs or crushed crackers in a buttered pudding dish; next a layer of oysters, a small lump of butter, pepper, salt and a little of the oyster juice; then put another layer of crumbs and oysters until the dish is full, having a layer of crumbs at the top; bake until brown. Serve hot.

OYSTER FRITTERS.

Drain the liquor from them and to a cupful of this add the same quantity of milk, three eggs, a little salt, and flour enough for a thin batter; chop the oysters and stir into the batter; have ready in the frying pan a few spoonfuls of lard or butter; heat very hot, and drop the oyster batter in by the spoonful. Take from the pan as soon as done, and send to the table very hot.

DELMONICO'S OYSTER STEW.

Take one quart liquid oysters, put the liquor (a teacupful for three,) in a stew-pan and add half as much more water, salt, a good bit of pepper, a teaspoonful of rolled crackers for each; put on the stove and let it boil; have your oysters ready in a bowl; the moment the liquor begins to boil, pour in your oysters, say ten or more for each person. You watch carefully and as soon as it begins to boil, take out your watch, count just thirty seconds and take your oysters from the stove. You will have your dish ready with one and a half table spoons of cold milk for each person. Pour your stew on the milk and serve immediately.

OYSTER PIE.

Line a deep pie plate with pie crust, fill with dry pieces of bread, cover with puff paste and bake until a light brown; have the oysters stewed by the time the crust is done, remove the upper crust and pieces of bread; put in the oysters, season them with salt, pepper and butter, then cover with the upper crust.

OYSTER OMELET.

Chop the oysters finely; beat the yolks and whites of six eggs separately; stir together a cup of milk and the yolks; season with salt and pepper; add the chopped oysters and a tablespoonful of melted butter; then whip in the whites lightly; put three tablespoonfuls of butter in a frying pan; when hot put the mixture into the

pan; when brown on the under side it is sufficiently cooked. When you take them up lay a hot dish on them, then turn the pan upside down.

OYSTER PATTIES.

Have ready some small tins lined with puff paste; set the oysters with enough liquor to cover them, upon the stove; let them come to a boil; skim well and stir in two tablespoonfuls of butter, pepper and a pinch of salt, and two or three spoonfuls of milk; put two or three oysters in each, according to the size of the plates; cover with paste, and bake in a quick oven, twenty minutes.

OYSTER SAUSAGES.

Chop the oysters; mix with equal quantity of fine bread crumbs, and beef suet chopped very fine; add half a spoonful of salt and pepper and one of mace, a very little nutmeg; moisten all with two unbeaten eggs; flour the hands well and work together; put in a cool place for two or three hours, then mould in cakes and fry in butter until brown.

Fannie Creighton, of Lancaster, Ohio, who hammered her husband's brains out with an iron pounder five years ago, was shot and fatally wounded by some unknown assassin at her home, on Tuesday last.

RETAIL MARKET.

Corrected daily by G. W. GEISEL, grocer, Second street, Maysville, Ky.

FLOUR.

Limestone	6 75
Maysville Family	5 75
Maysville City	6 25
Mason County	5 75
Kentucky Mills	5 50
Butter, #10	25
Lard, #10	15
Eggs, #10	30
Meal #10	30
Chickens	40 25
Molasses, fancy	25
Coal Oil, #1 gal.	14
Sugar, granulated #10	10 25
"A. #10	9 25
"yellow #10	18
Hams, sugar cured #10	18
Bacon, breakfast #10	18
Hominy, #10	10
Beans #10	5
Potatoes #10	15 25
Coffee	12 25

CITY ITEMS.

Advertisements inserted under this heading 10c per line for each insertion.

OYSTERS—Bulk oysters at 35 cents a quart at John Wheeler's, Market street. n22d1w

YEAST.—Fleishman's fresh compressed yeast, two cakes for five cents, at n23.11w R. B. LOVELL's, Market street.

RAFFLE—A fine parlor suit worth \$100, will be raffled on December 23rd, at Geo. Ort, Jr.'s furniture store, Sutton street, at \$1. a chance. nov20d1w

Twenty-five Girls Wanted.

The above number of girls are wanted for day work at the Knitting Factory. Apply immediately to the

MAYSVILLE KNITTING COMPANY.

NOTICE.—A car load of Fish Wagons just received. Six years experience with them, has taught us, that after handling twelve different kinds, the Fish excel all in durability. MYALL & RILEY.

OYSTER saloon open at my confectionery establishment. Best brands served in all styles at all hours, under the supervision of T. J. Nolin. (24w1) C. W. BIERLEY.

The Best.

There are other good cooking stoves and A. J. Egnew & Co., keeps them in stock, but if there are two stoves in existence which lay just claims to superiority in many respects over all others they are the OMAHA AND HOT BLAST CHARTER. We have not the space here to point out their many merits but call at our establishment on Market street and we will take great pleasure in doing so there, whether you wish to buy the stove or not. We consider it the best stove in the market. oct30d&wlm. A. J. EGNEW & CO.